

**RECOMMENDED SHIPBUILDING CONSTRUCTION GUIDELINES
FOR CRUISE VESSELS DESTINED TO CALL ON U.S. PORTS**

VESSEL SANITATION PROGRAM

NATIONAL CENTER FOR ENVIRONMENTAL HEALTH

CENTERS FOR DISEASE CONTROL AND PREVENTION

U.S. PUBLIC HEALTH SERVICE

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Recommended Shipbuilding Construction Guidelines for Cruise Vessels Destined To Call on U.S. Ports

1.0 BACKGROUND AND PURPOSE

The Centers for Disease Control and Prevention (CDC) established the Vessel Sanitation Program (VSP) in 1975 as a cooperative endeavor with the cruise industry to assist the industry in fulfilling its responsibility for developing and implementing comprehensive sanitation programs to protect the health of passengers and crew members aboard cruise vessels.

Every cruise vessel that has a foreign itinerary and that carries 13 or more passengers and calls on a U.S. port is subject to biannual operational inspections and when necessary, to reinspections by the VSP. The vessel owner pays a fee, based on gross registered tonnage of the vessel, for all operational inspections. Details of these inspections are covered in the *VSP Operations Manual*, which is available from the VSP.

Additionally, on a voluntary basis, cruise vessel owners or shipyards that build or renovate cruise vessels may request plan reviews, on-site shipyard construction and/or final construction inspections of new or remodeled vessels before their first or next operational inspection, as the case may be. The vessel owner or shipyard pays a fee, based on gross registered tonnage of the vessel, for on-site and final construction inspections. No fee is charged for plan reviews or consultations. Details pertaining to plan reviews, consultations, or construction inspections are covered in Section 3.0, Procedures for Making Requests for Plan Reviews and Construction-Related Inspections.

The primary purpose of these guidelines is to provide a framework of consistency for the sanitary design and construction of cruise vessels in order to protect the health of passengers and crew aboard the vessel. CDC is committed to promoting the highest construction standards possible to protect the public's health and believes compliance with these recommended construction guidelines will help ensure a healthful environment on cruise vessels.

In developing this document, CDC reviewed many references from a variety of sources for general guidance. These references are listed in Section 29.2, Standards, Codes and Other References Reviewed for Guidance.

CDC has provided construction guidelines for various components of the vessel's facilities related to public health, such as food storage, preparation, and service; water bunkering, storage, disinfection, and distribution. It is CDC's position that vessel owners and operators have the choice of selecting the type of equipment that best meets their needs. However, the equipment selected must be maintained over time to meet VSP routine operational inspection requirements.

It is not CDC's intention or purpose to limit the introduction of new designs, materials or technology for shipbuilding. A shipbuilder, owner, manufacturer, or other interested party may request that the VSP periodically review or revise these construction guidelines on the basis of new information or technology. The VSP will review such requests in accordance with the criteria described in Section 2.0, Revisions and Recommended Changes.

New cruise vessels shall comply with all international code requirements (e.g., International Maritime Organization [IMO] Conventions, including the Safety of Life-at-Sea Convention [SOLAS], the International Convention for the Prevention of Pollution from Ships [MARPOL], the Tonnage and Load Line Convention, International Electric Code [IEC], International Plumbing Code [IPC], and International Standards Organization [ISO]). This document does not cross-reference related, and sometimes overlapping standards that new cruise vessels must meet.

These guidelines will apply to all newbuildings for which the keel is laid after February 1, 1997. They will also apply to major renovations performed after February 1, 1997. A major renovation is defined as any change in the structural elements of the vessel covered by these guidelines. These guidelines will not apply to minor renovations. Minor renovations are small changes, such as the installation or removal of single pieces of equipment (e.g., refrigerator units, bain marie units) or single pipe runs.

2.0 REVISIONS AND RECOMMENDED CHANGES

The VSP will periodically review and revise the *Recommended Shipbuilding Construction Guidelines for Cruise Vessels Destined to Call on U.S. Ports*.

Recommendations for changes or additions to these guidelines shall be submitted in writing, such as a fax, to the Chief, VSP. Identify the section and describe the proposed change or addition and the reason for recommending the change or addition. Include research or test results and any other pertinent information that supports the change or addition. The VSP will coordinate a professional evaluation and consult with industry to determine whether the recommendation shall be included in the next revision.

3.0 PROCEDURES FOR MAKING REQUESTS FOR PLAN REVIEWS AND CONSTRUCTION-RELATED INSPECTIONS

In order to coordinate or schedule a plan review or construction-related inspection with the VSP, contact them and submit the official, written request as early as possible in the planning, construction, or remodeling process. CDC's ability to schedule and honor these requests shall be based on the availability of VSP staff. ***All official, written letters of requests for plan reviews or construction-related inspections shall be directed to the Chief, VSP.*** A complete listing of contact numbers is provided in Section 30.2, VSP Contact Numbers . Once initial contact is made, VSP will assign a primary and secondary officer to coordinate with the vessel owner and shipyard; these officers shall be the point of contact for the vessel from the plan review through the final construction inspection.

3.1 Plan Reviews and Consultations

For newbuildings, plan reviews are normally conducted a minimum of 18-24 months before the vessel is scheduled for delivery. Because of the variable time lines associated with major renovations, the plan reviews for such projects shall be coordinated well before the work is begun, allowing time to make any necessary changes. Persons requesting a plan review shall submit their request in writing, such as a fax, to the Chief, VSP. Two officers will normally be assigned to conduct the review. Most plan reviews will take two working days and will be conducted in Atlanta or Fort Lauderdale. The review shall be attended by representatives from the shipyard, the vessel owner, and the subcontractor(s) who will be doing most of the work. These representatives shall bring all pertinent plans or

drawings and equipment specifications for the areas covered in these guidelines, including but not limited to general arrangement plans; all food-related storage, preparation, and service area plans; potable and non-potable water system plans with details on water inlets (sea chests), outlets, and backflow protection devices; ventilation system plans; and, if applicable, swimming pool and whirlpool spa plans. Following the plan review, the shipyard shall provide 1) a complete set of plans or drawings and specifications for the vessel, 2) any plans that are re-drawn and 3) a statement of corrective action outlining how each of the items identified in the plan review will be corrected. Additionally, the VSP shall be sent copies of any major change orders in the areas covered by these guidelines that are made after the plan review, before the on-site construction inspection, or completion of the vessel. Any questions or requests for consultative services by the VSP while the vessel is being built shall be directed in writing, such as a fax, to the officer(s) assigned to the project and shall be coordinated with either the owner or shipyard. The person sending the request shall include the fax numbers of the contact person or project manager for the vessel owner, shipyard or subcontractor so that they may receive a copy of the VSP's response.

3.2 On-Site Construction Inspections

Most on-site or shipyard construction inspections are conducted in shipyards outside the United States. ***In order to process the required foreign travel orders, a formal, written letter of request must be submitted by the shipyard to the CDC, addressed to Chief, VSP a minimum of 45 days before the inspection date.*** A sample letter is included in Section 30.1, Sample Letter of Request. Shipyards are encouraged to call the VSP and coordinate on-site construction inspections well before the 45 day minimum to better plan the actual inspection dates. If a shipyard requests an on-site construction inspection, the vessel owner shall be advised of the inspection dates so that the owner's representatives are present. An on-site construction inspection normally requires the expertise of one to three officers, depending on the size of the vessel and whether it is the first of a hull design class or a subsequent hull in a series of the same class of vessels. The inspection, including travel, generally takes 5 working days. ***The on-site inspection shall be conducted approximately 4 to 5 weeks before delivery, and when the areas of the vessel to be inspected are 90% completed.*** Following the inspection, and before the ship's arrival in the U.S., the shipyard shall submit to the VSP a statement of corrective action outlining how each item identified in the inspection report will be addressed and corrected.

3.3 Final Construction Inspections

At the request of a vessel owner or shipyard, a final construction inspection may be conducted by the VSP. A formal, written request shall be submitted, such as a fax, to the Chief, VSP as soon as possible after the vessel is completed, a minimum of 10 days before its arrival in the U.S. Final construction inspections may be conducted outside the U.S. at the request of a vessel owner or shipyard if the vessel is not immediately entering the U.S. market. If a final construction inspection is not requested, then an unannounced operational inspection will generally be conducted by the VSP within 4 weeks of the vessel's arrival in the U.S. Operational inspections are conducted in accordance with the *VSP Operations Manual*.

After a final construction inspection, a statement of corrective action shall be submitted to the VSP as soon as possible outlining how each item identified in the inspection report will be addressed and corrected including the projected date of completion. Vessels that undergo a final construction inspection are generally scheduled for an unannounced operational inspection by the VSP within 6 weeks of the vessel's arrival in the United States. Operational inspections are conducted in accordance with the *VSP Operations Manual*.

4.0 EQUIPMENT STANDARDS, TESTING, AND CERTIFICATION

Although these guidelines establish certain standards for equipment and materials installed on cruise vessels, the VSP does not test, certify, or otherwise endorse equipment or materials used by the cruise industry. Instead, the VSP looks for certification from independent testing laboratories such as the National Sanitation Foundation (NSF), Underwriter's Laboratories (UL), the American National Standards Institute (ANSI), or other accredited institutions. In most cases, independent testing laboratories test equipment and materials to certain minimums which generally, but in some cases may not, meet the recommended standards established by these guidelines. Copies of test or certification standards may be obtained from the previously mentioned independent testing laboratories. ***Equipment manufacturers and suppliers shall not be referred to the VSP to approve their products.***

5.0 GENERAL DEFINITIONS

Accessible - Capable of being exposed for cleaning and inspection with the use of simple tools such as a screwdriver, pliers, or an open-end wrench.

Air break - A piping arrangement in which a drain from a fixture, appliance, or device discharges indirectly into another fixture, receptacle, or interceptor at a point below the flood-level rim.

Air gap - The unobstructed vertical distance through the free atmosphere between the lowest opening from any pipe or faucet supplying water to a tank, plumbing fixture, or other device and the flood-level rim of the receptacle or receiving fixture. The air gap must be at least twice the diameter of the supply pipe or faucet.

Backflow - The flow of water or other liquids, mixtures, or substances into the distribution pipes of a potable supply of water from any source or sources other than the potable water supply. Back siphonage is one form of backflow.

Backflow, check, or non-return valve - A mechanical device installed in a waste line to prevent the reversal of flow under conditions of back pressure. In the check-valve type, the flap should swing into a recess when the line is flowing full in order to preclude obstructing the flow.

Backflow preventer - An approved backflow prevention plumbing device that must be used on potable water distribution lines where there is a direct connection or a potential connection between the potable water distribution system and other liquids, mixtures, or substances from any source other than the potable water supply. Some devices are designed for use under continuous water pressure, whereas others are non-pressure types. To ensure proper protection of the water supply, a thorough review of the water system shall be made to confirm that the appropriate device is selected for each specific application. The following are general types of backflow preventers and their uses:

Atmospheric vacuum breaker - An approved backflow prevention plumbing device utilized on potable water lines where shut-off valves do not exist downstream from the device. The device is not approved for use when installed in a manner such that it will be under continuous water pressure. An atmospheric vacuum breaker must be installed at least 15 cm (6 inches) above the flood level rim of the fixture or container to which it is supplying water.

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Hose bib connection vacuum breaker - An approved backflow prevention plumbing device that attaches directly to a hose bib via a threaded head. This device uses a single check valve and vacuum breaker vent. It is not approved for use under continuous pressure (e.g., when a shut-off valve is located downstream from the device).

Continuous pressure backflow preventer - An approved backflow prevention plumbing device that is designed and approved for use under continuous water pressure (e.g., when shut-off valves or other restrictions such as filters are located downstream from the device).

Back-siphonage - The flowing backward of used, contaminated, or polluted water from a plumbing fixture or vessel or other source into a water-supply pipe as a result of negative pressure in the pipe.

Corrosion-resistant - Capable of maintaining original surface characteristics under prolonged influence of the use environment, including the expected food contact and the normal use of cleaning compounds and sanitizing solutions.

Coved - Having a concave surface or molding that eliminates the usual angles of ninety degrees or less.

Cross-connection - Any physical connection between two otherwise separate piping systems that allows a flow from one system to the other. These cross-connections are particularly important when one of the piping systems carries potable water.

Easily cleanable - Readily accessible and fabricated with a material, finish, and design that allows for cleaning by normal methods.

Food contact surfaces - Surfaces of equipment and utensils with which food normally comes in contact and surfaces from which food may drain, drip, or splash back onto surfaces normally in contact with food.

Food handling areas - Any area where food is stored, processed, prepared, transported, or served.

Food preparation areas - Any area where food is processed, cooked, or prepared for service.

Food service areas - Any area where food is presented to passengers or crew members.

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Food storage areas - Any area where food or food products are stored.

Food transport areas - Any area through which unprepared or prepared food is transported during food preparation, storage and service operations.

Non-food contact surfaces - All exposed surfaces, other than food contact or splash contact surfaces, of equipment located in food storage, preparation and service areas.

Non-potable fresh water --Fresh water that may not be halogenated, intended for use in technical and other areas where potable water is not required (e.g., laundries, engine room, toilets, waste-treatment areas, and for washing decks in areas other than the vessel's hospital, food service, preparation, or storage areas).

Potable water (PW) - Fresh water that has been halogenated, and is intended for drinking, washing, bathing, or showering; for use in the vessel's hospital; for handling, preparing, or cooking food; and for cleaning food storage and preparation areas, utensils, and equipment. Potable water shall meet the World Health Organization's (WHO) *Guidelines for Drinking Water Quality*, especially the bacteriological, chemical, and physical requirements.

Potable water tanks - All tanks into which potable water is bunkered for distribution and used as potable water.

Readily accessible - Exposed or capable of being exposed for cleaning or inspection without the use of tools.

Readily (or easily) removable - Capable of being detached from the main unit without the use of tools.

Removable - Capable of being detached from the main unit with the use of simple tools such as a screwdriver, pliers, or an open end wrench.

Sealant - Material approved by the National Sanitation Foundation (NSF), the United States Department of Agriculture (USDA), or the Food and Drug Administration (FDA) for the filling in of small seams (up to 3 mm [1/8 inch]).

Sealed - Having no openings that will permit the entry of soil or seepage of liquids.

Sealed seam - A seam having no openings that will permit the entry of soil or liquid seepage.

Seam - An open juncture between two similar or dissimilar materials. Continuously welded junctures, ground and polished smooth, are not considered seams.

Sewage - Any liquid waste containing animal or vegetable matter in suspension or solution, including liquids containing chemicals in solution.

Smooth - A surface, free of pits and inclusions, having a cleanability equal to a # 3 finish (100 grit) on stainless steel.

Splash contact surfaces - Surfaces that are subject to routine splash, spillage or other soiling during normal use.

Direct splash surfaces - Areas adjacent to food contact surfaces that are subject to splash, drainage, or drippage onto food contact surfaces.

Indirect splash surfaces - Areas adjacent to food contact surfaces that are subject to splash, drainage, drippage, condensation, or spillage from food preparation and storage.

6.0 GENERAL FACILITIES REQUIREMENTS

6.1 Size and Flow

The size of rooms or areas and the flow of food through a vessel is determined by many factors and is influenced largely by the previous experience of the owner. The size of the vessel, number of passengers and crew, the various types of foods or menus, the number of meals or mealtimes, the service or presentation of meals, and the itinerary of a vessel are many, but not all, of the factors to be considered. In general, food storage, preparation, and service areas; warewashing areas; and waste management areas shall be of adequate size to accommodate the number of passengers and crew on the vessel. Bulk food storage areas or provisions (frozen stores, refrigerated stores, and dry stores) shall be adequate for the vessel's itinerary. Adequate refrigeration and hot holding facilities, including temporary storage facilities, shall be available for all food preparation and service areas and for foods being transported to remote areas.

The flow of food through a vessel shall be arranged in a logical sequence that minimizes cross-traffic or backtracking and that allows for adequate

separation of clean and soiled operations. An orderly, functional flow of food from the purveyor at dockside through the storage, preparation, and finishing areas to the service areas and finally, to the waste management area, shall be provided. With flow, the goal is smooth, rapid production and service, conducted in accordance with strict temperature-control requirements, while minimizing time and handling.

The adequacy of the size of a particular room or area and the flow of food through the vessel to those rooms or areas shall be evaluated primarily during the plan review process.

6.2 Equipment Requirements

6.2.1 The following is a list of equipment required in galleys, including lido galleys:

- 6.2.1.1 Blast chillers shall be incorporated into the design of passenger and crew galleys. Two or more units may be required depending on the size of the vessel, the unit's intended application, and the distances between the chillers and the storage and service areas.
- 6.2.1.2 Food preparation sinks shall be located in as many areas as necessary (i.e., in all meat, fish, and vegetable preparation rooms; cold pantries or garde mangers; and in any other areas where washing or soaking of food is conducted). An automatic vegetable washing machine may be substituted for food preparation sinks in vegetable preparation rooms.
- 6.2.1.3 Storage cabinets, shelves, or racks shall be provided for food products, condiments, and equipment in food storage, preparation, and service areas, including bars and pantries.
- 6.2.1.4 Portable tables, carts, or pallets shall be provided in areas where food or ice is dispensed from cooking equipment, such as from soup kettles, steamers, braising pans, tilting skillets, or ice storage bins.

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- 6.2.1.5 Easily cleanable knife lockers that meet food contact standards.
- 6.2.1.6 Storage areas, cabinets, or shelves for waiter trays.
- 6.2.1.7 Dishware lowerators or similar dish storage and dispensing cabinets.
- 6.2.1.8 An adequate number of work counters or food preparation counters so as to provide sufficient work space.
- 6.2.1.9 Drinking fountains.
- 6.2.2 Heavy-use areas, such as bakeries, shall have a pre-wash station (including overhead spray) or a four-compartment sink with an insert pan and an overhead spray. In addition, the main pot washing area(s) shall have an automatic washing machine designed to handle the largest piece of equipment used in the areas that it serves. Automatic warewashing machines with separate pre-wash stations may be substituted for three-compartment sinks, provided the machines are sized to the equipment being washed. A single-door, pass-through type warewashing machine is preferable to an undercounter model.
- 6.2.3 All food preparation areas shall have easy access to a three-compartment utensil washing sink or a warewashing machine equipped with a dump sink and a pre-wash hose.
- 6.2.4 Soup stations and other bulk cooking stations shall have portable or stationary stands for placing pans or other containers into which food is poured from the equipment. Provide a storage cabinet or rack for large items such as ladles, paddles, whisks, and spatulas.
- 6.2.5 Bulk milk and juice stations and other beverage dispensing equipment shall have readily removable drain pans. Coffee, water, and ice dispensing equipment may have built-in drains in the tabletop.
- 6.2.6 Provide storage areas for all equipment and utensils such as ladles and cutting blades used in food preparation areas (e.g., vegetable preparation, bakery and cold pantry areas).

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- 6.2.7 Design all installed equipment requiring a drain so that food and wash water drainage flows into a container, deck drain scupper, or deck sink, rather than directly onto a deck.
- 6.2.8 In areas such as beverage stations where it is necessary to refill pitchers or dispensers or discard liquids such as coffee, provide a utility sink. Provide dipper wells with running water where ice cream, sherbert, or similar products are dipped.
- 6.2.9 Protect countertop openings and rims of food cold tops, bain-maries, ice wells, and other food and ice holding units by a raised edge or rim of at least 5 mm (3/16 inch) above the counter level around the opening.

6.3 Equipment Surfaces

- 6.3.1 Ensure that all food contact surfaces consist of materials that are appropriate for food contact and that are smooth, easily cleanable and maintainable, provided with coved corners, and preferably seamless. External corners and angles shall be formed with a sufficient radius to permit proper drainage and shall exhibit no sharp edges. Seams sealed with approved sealant may be used in limited application when practical function or design requires. The excessive use of sealant shall be avoided.
- 6.3.2 Splash contact surfaces shall consist of materials that are appropriate for food contact and shall have smooth, easily cleanable surfaces exhibiting no sharp edges.
- 6.3.3 Non-food contact surfaces shall be durable and noncorroding. Exposed surfaces shall be smooth and easily cleanable.
- 6.3.4 In general, all food contact, splash contact and non-food contact surfaces shall be smooth, durable and noncorroding. Design surfaces to preclude unnecessary edges, projections, or crevices and to be readily accessible for cleaning.

6.4. Bulkheads, Deckheads and Decks

- 6.4.1 Bulkhead and deckhead construction precludes the use of exposed fasteners. All seams between adjoining deckhead or bulkhead panels that are more than 1 mm (1/32 inch) but

smaller than 3 mm (1/8 inch) may be sealed with an approved sealant. All seams greater than 3 mm (1/8 inch) shall be covered with stainless steel profile strips. Completely seal all bulkhead and deckhead penetrations through which pipes or other conduits pass.

- 6.4.2 Sufficiently reinforce all bulkheads in order to prevent panels from buckling or becoming detached under normal operating conditions.
- 6.4.3 Door penetrations shall be completely welded indentations with no open voids. Locking pins shall be inserted into inverted nipples. This also applies to the penetrations around fire doors, in the thresholds and in bulkhead openings.
- 6.4.4 Provide coving of at least a 10 mm (3/8 inch) radius where decks and bulkheads interface and at the juncture between decks and equipment foundations. Stainless steel or other coving, if installed, shall be of sufficient thickness so as to be durable and securely installed.
- 6.4.5 Decks shall be hard, durable, easily cleanable, non-skid and non-absorbent. Completely seal all deck penetrations through which pipes or other conduits pass.

6.5 Deck Drains and Scuppers

- 6.5.1 Construct deck drains, scuppers, sinks and sink cover grates of stainless steel or other approved material that meets the requirements of a smooth, easily cleanable surface, strong enough to maintain its original shape and to exhibit no sharp edges. They shall be tight-fitting, removable for cleaning, and uniform in length (e.g., 1 meter or 3 feet) so they are interchangeable.
- 6.5.2 Size deck drains, scuppers and sinks in order to eliminate spillage from overflow to adjacent deck surfaces, and they shall be located in non-traffic spaces, such as in front of soup kettles, boilers, tilting pans, or braising pans.
- 6.5.3 Construct deck scupper channels of stainless steel, with smooth finished surfaces and size the channels to preclude ponding and spillage onto the deck.

- 6.5.4 Deck scupper drain lines shall be a minimum of 6.5 cm (2 ½ inches) in diameter and the scupper shall be sloped to the collecting drain. Provide cross-drain connections in order to preclude ponding and spillage from the scupper when the vessel is listing.
- 6.5.5 Ramps over thresholds shall be easily removable or sealed in place, sloped for easy roll-in and roll-out of trolleys, and be strong enough to maintain their shape. Ramps over scupper covers may be constructed as an integral part of the scupper system, provided that they are cleanable and durable.
- 6.5.6 If deck drains are provided inside walk-in refrigerators or freezers, they shall have air breaks or air gaps in the drain lines located below deck level.

7.0 GENERAL HYGIENE FACILITIES REQUIREMENTS

7.1 Handwashing Stations

- 7.1.1 Construct handwashing sinks of stainless steel, or other similar durable materials and that provide hot and cold running water from a single mixing faucet.
- 7.1.2 Ensure that handwashing stations include a suitable soap dispenser, a paper towel dispenser, a corrosion-resistant waste receptacle, and splash panels where necessary to protect adjoining equipment. Paper towel dispensers and waste towel receptacles shall be attached to the bulkhead and shall be readily removable for cleaning.
- 7.1.3 Provide a hot and cold water supply complete with faucet and mixing valve below the handwashing sink for the filling of cleaning buckets.
- 7.1.4 Install handwashing stations throughout the food service, preparation, and warewashing areas so that no employee shall walk more than 8 m (25 feet) to reach a station. Travel through a door to reach a handwashing station shall be avoided. Employees shall not be required to squat or reach excessively to wash their hands at a handwashing sink.

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- 7.1.5 Install a sufficient number of handwashing sinks at the soiled dish drop-off area in the main galley to allow quick turn-around time for employees bringing soiled dishware from the dining rooms or other food service areas. Avoid long waiting lines at handwashing stations.
- 7.1.6 Install easy-to-operate, sanitary faucet handles, elephant ear handles, foot pedals, knee pedals, or electronic sensors on handwashing sinks in food service areas.
- 7.1.7 Install permanent signs in English, indicating that frequent handwashing is required.

7.2 Toilet Facilities

- 7.2.1 Install toilet rooms that may be used by employees in proximity to the contiguous work area of all galleys, including lido galleys.
- 7.2.2 Ensure that toilet rooms are well-ventilated and equipped with a handwashing station. Install permanent signs in English stating that handwashing is required.
- 7.2.3 Ensure that the door to the toilet room is self-closing.
- 7.2.4 Ensure that the decks are constructed of hard, durable materials and are coved to provide at least a 10 mm (3/8 inch) radius.
- 7.2.5 Ensure that deckheads and bulkheads are easily cleanable.

8.0 EQUIPMENT PLACEMENT AND MOUNTING

- 8.1 Permanently installed equipment may be sealed to the bulkhead or to adjacent equipment. For permanently installed equipment that is not sealed to bulkheads and adjacent equipment, spacing shall be based on the following to allow accessibility for cleaning. (These guidelines do not apply to open racks or other equipment of open design or easily movable equipment mounted on wheels or slides.)
 - 8.1.1 For single pieces of equipment less than 0.6 m (2 feet) long, provide at least 15 cm (6 inches) of clear, unobstructed space

between adjacent equipment and between the equipment and bulkheads.

- 8.1.2 For pieces of equipment more than 0.6 m (2 feet) long but less than 1.2 m (4 feet) long, provide at least 20 cm (8 inches) of clear, unobstructed space between adjacent equipment and between the equipment and bulkheads.
- 8.1.3 For pieces of equipment more than 1.2 m (4 feet) long but less than 1.8 m (6 feet) long, provide at least 30 cm (12 inches) of clear, unobstructed space between adjacent equipment and between the equipment and bulkheads.
- 8.1.4 For pieces of equipment more than 1.8 m (6 feet) long, provide at least 46 cm (18 inches) of clear, unobstructed space between adjacent equipment and between the equipment and bulkheads.
- 8.2 All equipment that is not classified as portable shall be fixed by continuous welding to stainless steel pads or plates on the deck. The stainless steel welding shall have smooth edges, rounded corners, and no gaps. Equipment may also be attached as an integral part of the deck surface by the use of glue, epoxy, or other durable adhesive product, provided the arrangement is smooth and easily cleanable. Equipment that locks in place shall be constructed to be free of gaps and crevices and shall be easily cleanable.
- 8.3 Elevate all deck-mounted equipment on legs that extend at least 15 cm (6 inches) above the finished deck. Seal the equipment to the deck as noted in Section 8.2. (Note: Pieces of equipment, such as pulpers and warewashing machines have pipelines, motors and cables underneath, and the 15 cm (6 inches) clearance from the deck may not be practical. Exceptions may be granted if there are no barriers to cleanability). If the deckhead clearance is not at least 15 cm (6 inches), the equipment shall extend through the deckhead panels and be sealed to the sides).
- 8.4 When mounting equipment on a foundation or coaming, ensure that the foundation or coaming is at least 10 cm (4 inches) above the finished deck. Use cement or a continuous weld to seal equipment to the foundation or coaming. Provide a sealed-type foundation or coaming for equipment not mounted on legs. Ensure that the overhang of the equipment from the foundation or coaming does not exceed 10 cm (4 inches). Completely seal any overhang of equipment along the bottom.

- 8.5 Ensure that table-mounted equipment, unless easily movable, is either sealed to the tabletop or mounted on legs at least 10 cm (4 inches) above the tabletop.

9.0 FASTENERS AND REQUIREMENTS FOR SECURING AND SEALING EQUIPMENT

9.1 Food Contact Surfaces

- 9.1.2 Use continuous welds for attaching all food contact surfaces or connections from food contact surfaces to adjacent splash zones to ensure a seamless, coved corner. Use only continuous polished welds for food contact surfaces and splash zones adjacent to food contact surfaces. For splash zone attachments to the bulkhead, decking, or other equipment, use a continuous or tack-weld that is polished and sealed tight. All gaps shall be less than 1 mm (1/32 inch) before being sealed. If used, fasteners must be low profile, non-slotted, and non-corroding so that the resulting gap is less than 1 mm (1/32 inch). All bulkheads, deckheads, or decks receiving such attachments shall be reinforced. Seams sealed with approved sealant may be used in limited application when practical function or design requires. The excessive use of sealant shall be avoided.
- 9.1.3 Do not leave gaps or seams or use exposed slotted screws, Phillips head screws, or pop rivets in food splash zones or on food contact surfaces.

9.2 Non-Food Contact Surfaces

- 9.2.1 For non-food contact surfaces of equipment, gaps and seams less than 3 mm (1/8 inch) may be sealed with an approved sealant. For those surfaces exposed to extreme temperatures or for gaps greater than 3 mm (1/8 inch), use only stainless steel profile strips. Avoid the excessive use of sealant.
- 9.2.2 Ensure that slotted screws, Phillips head or pop rivets and other fasteners used in non-food contact areas are constructed of corrosion-resistant materials.

10.0 LATCHES, HINGES, AND HANDLES

- 10.1 Ensure that built-in equipment latches, hinges and handles are durable, non-corroding and capable of being easily cleaned. Avoid the use of piano hinges.

11.0 GASKETS

- 11.1 Ensure that equipment gaskets for reach-in refrigerators, steamers, ice bins, ice cream freezers, and similar equipment are constructed of smooth, non-absorbent, non-porous materials.
- 11.2 Close and seal gaskets at their ends and corners and seal hollow sections.
- 11.3 Ensure that refrigerator gaskets are designed to be removable.
- 11.4 Ensure that fasteners used to install gaskets conform with the requirements specified for Section 9.0.

12.0 EQUIPMENT DRAIN LINES

- 12.1 Drain lines from refrigeration unit evaporators, ventilation hoods, cold top tables, bain-maries, dipper wells, food preparation sinks and warewashing sinks or machines shall conform to these requirements:
 - 12.1.1 Shall be constructed of stainless steel or other easily cleanable rigid or flexible material.
 - 12.1.2 Shall have a minimum diameter of 2.5 cm (1 inch).
 - 12.1.3 Shall be installed to minimize the horizontal distance from the source of the drainage to the discharge.
 - 12.1.4 Shall be installed at least 10 cm above the deck when in a horizontal position.
 - 12.1.5 Provided with an air break.

- 12.2 Drain lines from hood washing systems, cold top tables, bain-maries, dipper wells, food preparation sinks and warewashing sinks or machines shall conform to these requirements:
 - 12.2.1 Shall be less than 1 m (3 feet) and free of sharp angles or corners, if designed to be cleaned in place by a brush.
 - 12.2.2 Shall be readily removable for cleaning, if greater than 1 m (3 feet).
 - 12.2.3 Shall be provided with an air break.
- 12.3 When possible, all installed equipment drain lines shall extend in a vertical line to a deck scupper drain. When this is not possible, the horizontal distance of the line shall be kept to a minimum.
- 12.4 Drain lines that run horizontally under equipment mounted on legs shall not extend for a distance greater than 30 cm (12 inches) and shall be positioned at least 10 cm (4 inches) above the deck.

13.0 ELECTRICAL CONNECTIONS, PIPELINES, AND OTHER ATTACHED EQUIPMENT

- 13.1 Ensure that the electrical connections and control panels on all equipment and on the bulkhead are waterproof . Use stainless steel to encase electrical wiring from permanently installed equipment. Do not use braided or woven stainless steel electrical conduit outside of technical spaces or where it is subject to splash or soiling. Adjust the length of electrical cords to equipment that is not permanently mounted so that the cords do not rest on countertops.
- 13.2 Do not install ozone or ultraviolet equipment in provisions rooms or food preparation areas unless such equipment is constructed of non-corroding stainless steel with fasteners meeting the requirements under Section 9.0.
- 13.3 Ensure that other bulkhead or deckhead mounted equipment such as phones, speakers, electrical control panels, or outlet boxes are sealed tight with the bulkhead or deckhead panels and are not placed in areas exposed to moisture, food splash, or grease.

- 13.4 Tightly seal any areas where electrical lines, steam, or water pipelines penetrate the panels or tiles of the deck, bulkhead or deckhead. In addition, seal any openings or void spaces around the electrical lines or the steam or water pipelines and the surrounding conduit or pipelines.
- 13.5 Enclose steam and water pipelines to kettles and boilers in stainless steel cabinets or position the pipelines behind bulkhead panels. Keep exposed pipelines to a minimum. Cover any exposed, insulated pipelines with stainless steel or other durable, easily cleanable material.

14.0 HOOD SYSTEMS

- 14.1 Install hood systems or direct duct exhaust over warewashing equipment, including three-compartment sinks in pot wash areas, except undercounter warewashing machines.
 - 14.1.1 For warewashing machines with direct duct exhaust, such exhaust shall be directly connected to the hood exhaust trunk.
 - 14.1.2 All exhaust hoods over warewashing equipment or three-compartment sinks shall be designed with a minimum 15 cm (6 inches) overhang from the edge of equipment so as to capture excess steam and heat.
 - 14.1.3 Warewashing machines with direct duct exhaust to the ventilation system shall have a clean-out port in each duct that is located between the top of the warewashing machine and the hood system or deckhead.
 - 14.1.4 The flat condensate drip pans located in the ducts from the warewashing machines shall be removable for cleaning.
- 14.2 Install hood systems above cooking equipment to ensure that they adequately remove excess steam and grease-laden vapors. For bain-maries or steam tables, excess heat and steam shall be controlled by either hood systems or dedicated local ventilation extraction.
- 14.3 Select proper size exhaust vents, and locate them appropriately so as to capture heat and steam.
- 14.4 Where filters are used, ensure that they are easily removable.

- 14.5 Ensure that vents and duct work are accessible for cleaning. (Hood washing systems are recommended for removal of grease generated from cooking equipment).
- 14.6 In constructing hood systems, use stainless steel with coved corners to provide at least a 10 mm (3/8 inch) radius. Use continuous welds or profile strips on adjoining pieces of stainless steel. A drainage system is not required for normal grease condensate or cleaning solutions applied manually to hood assemblies. Drainage systems are required for hood assemblies using automatic wash down systems.
- 14.7 Ventilation systems shall be installed in accordance with the manufacturer's recommendations.

15.0 PROVISIONS ROOMS

15.1 Bulkheads and Deckheads

- 15.1.1 Tight-fitting stainless steel bulkheads shall be provided in walk-in refrigerators and freezers. Stainless steel panels are preferable for dry storage areas.
- 15.1.2 Painted steel may be used for provisions passageways and dry stores areas. Provide bumper guards to protect bulkheads from forklift damage.

15.2 Decks

- 15.2.1 Either hard, durable, non-absorbent tiles, decking, or corrugated (e.g., diamond plate) stainless steel deck panels shall be used in provisions rooms. All bulkhead and deck junctures shall be coved and sealed tight. If a forklift will be used in this area, the stainless steel panels shall be sufficiently reinforced to prevent buckling.

15.3 Provision Evaporators, Drip Pans, and Drain Lines

- 15.3.1 Ensure that the evaporators located in the walk-in refrigerators, freezers, and dry stores are constructed with stainless steel panels that cover piping, wiring, coils, and other difficult-to-clean components.

- 15.3.2 Ensure that the evaporator drip-pans are constructed of stainless steel, have coved corners, are sloped to drain, and are of sufficient strength to maintain slope.
- 15.3.3 Place non-metal spacers between the drip pan brackets and the interior edges of the pans.
- 15.3.4 Ensure that all fasteners comply with the guidelines in Section 9.0.
- 15.3.5 For freezer drip pans, provide a heater coil, and attach it to a stainless steel insert panel or to the underside of the drip pan. The panel shall be easily removable for cleaning of the drip pan. Ensure that heating coils provided for drain lines are installed inside of the lines.
- 15.3.6 Ensure that drain lines from the evaporators are sloped and extend through the bulkheads or deck and drain to a deck scupper or that they drain through an accessible air gap or air break.
- 15.3.7 Thermometer probes shall be encased in a stainless steel conduit.

16.0 GALLEYS, FOOD PREPARATION ROOMS AND PANTRIES

16.1 Bulkheads and Deckheads

- 16.1.1 Construct bulkheads and deckheads, including doors and columns with a high quality, non-corroding stainless steel. Ensure that the gauge is thick enough so that the panels do not warp, flex, or separate under normal conditions. For seams larger than 1 mm (1/32 inch) but smaller than 3 mm (1/8 inch), use an approved sealant. For seams greater than 3 mm (1/8 inch), use only stainless steel profile strips.
- 16.1.2 All bulkheads to which equipment is attached shall be of sufficient thickness or reinforcement to allow for the reception of fasteners or welding without compromising the quality and construction of the panels.

16.1.3 Utility line connections shall be through a stainless steel or other easily cleanable, food service approved conduit that is mounted away from bulkheads for ease in cleaning.

16.1.4 Back splash attachments to the bulkhead shall be continuous or tack welded, polished and made watertight with an approved sealant.

16.2 Decks

16.2.1 Decks shall be constructed of hard, durable, non-absorbent, non-skid material. All bulkhead and deck junctures shall be coved and sealed tight.

16.2.2 Seal all deck tiling with a durable, water-tight grouting material. Seal stainless steel panels with a continuous, non-corroding weld.

16.2.3 In technical spaces below undercounter cabinets, counters or refrigerators, the deck shall be a durable, easily cleanable surface such as tile or stainless steel. Avoid using painted steel.

17.0 BUFFET LINES, WAITER STATIONS, AND OTHER FOOD SERVICE AREAS

17.1 Bulkheads and Deckheads

Bulkheads and deckheads may be constructed of decorative tiles; pressed metal panels; or other hard, durable, non-corroding materials. Stainless steel is not required in these areas. However, the materials used shall be easily cleanable.

17.2 Decks

17.2.1 Ensure that buffet lines located in staff, crew, and officers' mess rooms have hard, durable, non-absorbent decks that are at least 1 m (3 feet) in width measured from the edge of the service counter or from the outside edge of the tray rail, if such a rail is present.

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- 17.2.2 Ensure that the dining room service stations have a hard, durable, non-absorbent deck (e.g., sealed granite or marble) at least .6 m (2 feet) from the edge of the working sides of the service station.
- 17.2.3 Ensure that the decks behind service counters and under equipment are constructed of hard, durable, non-absorbent tiles, epoxy resin, or stainless steel.
- 17.2.4 Durable linoleum tile or durable vinyl deck covering may be used only in staff, crew or officers' dining areas.
- 17.2.5 All bulkheads and deck junctures shall be coved and sealed tight.
- 17.3 Sneeze Guards
 - 17.3.1 Sneeze guards shall be provided in all areas where food will be displayed for consumer self-service.
 - 17.3.2 Sneeze guards may be built-in, permanent, and integral parts of display tables, bain-maries, or cold-top tables.
 - 17.3.3 Sneeze guard panels shall be durable plastic or glass that is smooth and easily cleanable. Sections of manageable lengths shall be removable for cleaning.
 - 17.3.4 Sneeze guards shall be positioned in such a way that the sneeze guard panels intercept the line between the consumer's mouth and the displayed foods. Factors such as the height of the food display counter, the presence or absence of a tray rail, and the distance between the edge of the display counter and the actual placement of the food shall be taken into account.

18.0 BARS AND BAR PANTRIES

- 18.1 Bar and bar pantry construction shall follow the same guidelines referenced in Sections 6.0 - 14.7 and 17.0 - 21.5.4.
- 18.2 Install a stainless steel, vented, double-check valve backflow prevention device in all bars that have carbonation systems (e.g., multi-flow

beverage dispensing systems). Install the device before the carbonator and downstream from any copper in the potable water-supply line.

- 18.3 Encase supply lines to the dispensing guns for the carbonating system in a single tube. If the tube penetrates through any bulkhead or countertop, seal the penetration with a grommet.
- 18.4 Bulk dispensers of carbonated beverages shall be designed and located so as to minimize the length of the dispensing lines carrying the liquid mixes. The systems shall provide a means for flushing the interior of the dispensing lines.
- 18.5 Ensure that the decks behind bar service counters and the under bar equipment are constructed of hard, durable, non-absorbent tiles, or stainless steel.

19.0 WAREWASHING

- 19.1 For pre-washing, provide rinse hoses. Provide waste barrels, garbage grinder, or pulper system with adequate table space for all food preparation areas. Grinders are optional in pantries and bars. If a sink is to be used for pre-rinsing, provide a removable strainer.
- 19.2 For soiled dish tables with pulper systems, ensure that the trough extends the full length of the table and that the trough slopes toward the pulper.
- 19.3 To prevent water from pooling, equip clean landing tables with across-the-counter scuppers with drains at the exit from the machine and sloped to the scupper. Install a second scupper and drain line if the length of table is such that the first scupper at the exit from the machine does not effectively remove pooled water. (The length of drain lines shall be minimized and when possible, they shall be straight vertical lines with no angles).
- 19.4 Seal the back edge of the soiled landing table to the bulkhead or provide a 46 cm (18 inch) clearance between the table and the bulkhead.
- 19.5 Provide sufficient space for cleaning around and behind equipment (e.g., pulpers and warewashing machines). Spacing recommendations are covered in Section 8.0. For pieces of equipment greater than 1.8 m (6 feet), provide a minimum of 46 cm (18 inches) of clearance.

- 19.6 Encase pulper wiring in a stainless steel or non-metallic waterproof conduit and raise it at least 15 cm (6 inches) above the deck. Elevate all warewashing machine components at least 15 cm (6 inches) above the deck, except as noted in Section 8.3.
- 19.7 Make all pump housings, electrical boxes, and other component equipment corrosion-resistant and waterproof.
- 19.8 Construct removable side panels of stainless steel around the pulper motor wiring and piping where the motor is exposed to splash or spills.
- 19.9 Construct grinder cones, pulper tables, and dish-landing tables of stainless steel with continuous welding. Ensure that platforms for supporting warewashing equipment are constructed of stainless steel. Avoid the use of painted steel.
- 19.10 Ensure that warewashing machines are designed and sized for their intended use and that they are installed according to the manufacturer's recommendations.
- 19.11 Ensure that three-compartment warewashing sinks are of the correct size for their intended use and that they are large enough to submerge the largest piece of equipment used in the area that is served. Ensure that the sinks have coved, continuously welded, internal corners that are integral to the interior surfaces.
- 19.12 Install either a) an across-the-counter scupper with a drain dividing the wash compartment from the rinse compartment, b) a splash shield at least 10 cm (4 inches) above the flood level rim of the sink between the wash and rinse compartments, or c) an overflow drain in the wash compartment 10 cm (4 inches) below the flood level.
- 19.13 Equip hot water sanitizing sinks with thermometers, a long-handled stainless steel wire basket, and a jacketed or coiled steam supply with a temperature control valve to control water temperature so as to prevent condensation on the deckhead.
 - 19.13.1 Provide three-compartment warewashing sinks with a separate pre-wash station for the main galley and crew galley pot-washing areas.

- 19.13.2 For meat, fish and vegetable preparation areas, provide at least one three-compartment sink or an automatic warewashing machine with a pre-wash station.
- 19.13.3 Provide warewashing facilities accessible to all food preparation areas, such as the bakery, lido, and pantries.
- 19.14 Provide sufficient shelving for soiled and clean ware storage. Either solid or open tubular shelving or racks are permitted. Design solid overhead shelves so that they drain at each end to the landing table below.
- 19.15 Provide adequate ventilation to prevent condensation on the deckhead or adjacent bulkheads. Any filters installed over warewashing equipment shall be easily removable.

20.0 LIGHTING

- 20.1 Ensure that a minimum of 220 lux (20 foot candles) of light is available at counter level in all food preparation and warewashing areas. For equipment storage and food storage areas, including provisions, galley walk-in refrigerators and freezers, garbage and food lifts, garbage rooms, and toilet rooms, provide 220 lux (20 foot candles) of lighting at a distance of 76 cm (30 inches) above the deck.
- 20.2 Lighting levels of 220 lux (20 foot candles) in provision rooms are based on measurements taken while the rooms are empty. Maintain lighting levels of at least 110 lux (10 foot candles) at all times.
- 20.3 In bars and dining room waiters' stations designed for lowered lighting during normal operations, provide 220 lux (20 foot candles) during cleaning operations.
- 20.4 Ensure that light fixtures are installed tightly against the bulkhead and deckhead panels in a manner that allows for easy cleaning around the fixtures.
- 20.5 Ensure that light shields on light fixtures are shatterproof, and easily removable, and that they completely enclose the entire light bulb or fluorescent light tube(s).

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- 20.6 For effective illumination, it is recommended that the deckhead mounted light fixtures be placed above the work surfaces and positioned in an "L" pattern rather than a straight line pattern.
- 20.7 Heat lamps do not have to meet the shielding requirements. However, the bulbs shall be the specially-coated, shatter-proof type designed for food heat lamps.
- 20.8 Decorative track or recessed deckhead-mounted lights for bars, lido buffets, and other similar areas may be mounted on or recessed within the deckhead panels without being shielded. However, the bulbs installed in these light fixtures shall be the specially-coated, shatter-proof type.
- 20.9. Ensure that light bulbs and fluorescent light tubes, installed in or near bar counters are effectively shielded.

21.0 WASTE MANAGEMENT

21.1 Food and Garbage Lifts

- 21.1.1 Ensure that the interiors of food and garbage lifts are constructed of stainless steel and meet the same standards as other food service areas.
- 21.1.2 Ensure that the decks are constructed of a durable, non-absorbent, non-corroding material and are coved at least 10 mm (3/8 inch) all along the sides.
- 21.1.3 Position bulkhead mounted air vents in the upper portion of the panels or in the deckhead.
- 21.1.4 Install a drain at the bottom of the lift shaft.
- 21.1.5 Ensure that the interiors of dumbwaiters are constructed of stainless steel and meet the same standards as used for other food service areas. Ensure that the bottom of the dumbwaiter is constructed of stainless steel and is coved to provide a 10 mm (3/8 inch) radius.
- 21.1.6 Ensure that electrical control panels are watertight.

21.1.7 Ensure that light fixtures are recessed or fitted with stainless steel guards to prevent breakage.

21.1.8 Trash or garbage chutes for transfer of waste material to storage or processing areas are prohibited.

21.2 Trolley, Waste Container, and Cleaning Equipment Wash Rooms

21.2.1 Construct bulkheads, deckheads, and decks to the same standards as used for food service areas. Provide a bulkhead-mounted pressure washing system with a deck sink and drain. (An enclosed automatic equipment washing machine or room may be used in place of the pressure washing system and deck sink).

21.2.2 Provide handwashing stations so that employees do not have to travel more than 8 m (25 feet) to reach a handwashing sink.

21.2.3 Provide adequate ventilation and extraction of steam and heat.

21.2.4 Facilities such as deep utility sinks provided with hot and cold water or a pressure-washing system with a deck sink and drain shall be provided for cleaning of maintenance equipment such as brooms and mops. Bulkhead-mounted racks or hooks shall be provided for hanging the equipment for drying. Room(s) designated for this purpose shall be provided separate from food preparation and warewashing areas.

21.3 Garbage Holding Facilities

21.3.1 Construct a garbage- and refuse-storage or holding room of adequate size to hold unprocessed waste for the longest expected itineraries. The refuse-storage room shall be physically separated from all food preparation and storage areas.

21.3.2 Ensure that the storage room is well-ventilated, temperature and humidity controlled and that it contains a sealed, refrigerated space for storage of wet garbage.

21.3.3 Provide a handwashing station and a potable hot and cold water tap for a hose connection.

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- 21.3.4 Provide deck drainage to prevent pooling of any water.
- 21.3.5 Ensure that bulkheads, deckheads and decks are easily cleanable, with a berm/coaming provided around all waste-processing equipment and that there is proper deck drainage.

21.4 Garbage Processing Areas

- 21.4.1 Ensure that the garbage processing area is of adequate size for the operation and has a sufficient number of tables for sorting.
- 21.4.2 Ensure that the sorting tables are constructed of stainless steel and have rounded edges. Deck coaming, if provided, shall be at least 8 cm (3 inches) and coved. If the tables are provided with drains, direct the table drains to a deck drain and provide the deck drain with a strainer.
- 21.4.3 Ensure that the processing area includes a handwashing station, a potable hot and cold water tap for a hose, and an adequate number of deck drains.
- 21.4.4 Provide a storage locker for cleaning materials.
- 21.4.5 Ensure that all bulkheads and decks are easily cleanable. Provide deck drains.
- 21.4.6 Ensure that adequate lighting of at least 220 lux (20 foot candles) is provided.
- 21.4.7 A sink equipped with a pressure washer or an automatic washing machine shall be provided for the washing of equipment, storage containers, and garbage barrels.

21.5 Sewage Systems

- 21.5.1 Sewage systems shall be U.S. Coast Guard certified and meet any applicable Marpol Standards as well as U.S. Water Pollution Standards for Marine Sanitation Waste.
- 21.5.2 Black and grey water lines that are above or that penetrate into the decks containing galleys or other food storage or preparation areas shall not have any mechanical couplings. Press-fitted piping is not acceptable over these areas.

- 21.5.3 Black and grey-waste drain systems from cabins, food areas, and public spaces shall be designed to prevent the back-up of waste and the emission of odors or gases into these areas.
- 21.5.4 Sewage-holding tanks shall be vented, independent of all other tanks, to the outside of the vessel and away from any air intakes.

22.0 POTABLE WATER SYSTEM

22.1 Bunker Stations

- 22.1.1 Ensure that the filling line is positioned at least 46 cm (18 inches) above the deck and is painted blue.
- 22.1.2 Ensure that the filling line has a screw cap fastened by a non-corroding chain so that it does not touch the deck when hanging.
- 22.1.3 Ensure that the screw connections for the hose attachments are unique, only fitting potable water hoses.
- 22.1.4 Label the filling line "POTABLE WATER FILLING" with at least 13 mm (½ inch) high lettering stamped, stenciled, or painted on the bulkhead in the area of the bunker line.
- 22.1.5 Filters may be used in the bunkering line before the halogenation injection point. Filters shall be accessible for inspection and removable for cleaning.

22.2. Filling Hoses

- 22.2.1 Provide special hoses that are durable and have smooth, impervious linings, caps on each end and unique fittings for potable water.
- 22.2.2 Provide at least two 15 m (50 feet) hoses per bunker station.

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- 22.2.3 Ensure that each hose dedicated to potable water filling is properly labeled or tagged so that it is not used for any other purpose.

22.3 Filling Hose Storage

- 22.3.1 Provide a self-draining, smooth, easily cleanable (e.g., stainless steel), closable locker or cabinet, installed at least 46 cm (18 inches) above the deck to be used for no other purpose.
- 22.3.2 Label lockers "POTABLE WATER HOSE STORAGE ONLY."
- 22.3.3 Provide storage space for at least four 15 m (50 feet) potable water bunker hoses per bunker station.

22.4 Fire/International Shore Connections

- 22.4.1 Install a reduced pressure zone (RPZ) backflow prevention device to which hoses from shore will be connected.

22.5 Storage Capacity for Potable Water

- 22.5.1 Provide a minimum of 2 days' storage capacity.

22.6 Potable Water Storage Tanks

22.6.1 General Requirements

- 22.6.1.1 Ensure that the tanks are independent of the shell of the vessel. Skin or double-bottom tanks are not allowed for potable water storage. Provide a 46 cm (18 inch) cofferdam above and between other tanks and also between the tanks and the hull.
- 22.6.1.2 Ensure that 1) the coating of the tanks is approved for use in potable water tanks, 2) all manufacturer's recommendations for application and drying or curing are followed, and 3) a certificate to that effect is issued.
- 22.6.1.3 Coat all items that penetrate the tank (e.g., bolts, pipes, pipe flanges) with the same product as the tank interior.

- 22.6.1.4 Ensure that the system is designed to be super-chlorinated one tank at a time through the filling line.
- 22.6.1.5 Ensure that lines for non-potable liquids do not pass through potable water tanks. Minimize the use of non-potable lines above potable water tanks. Lines above tanks shall not have any mechanical couplings. If coaming is present along the edges of the tank, provide slots along the top of the tank to allow leaking liquid to run off and be detected.
- 22.6.1.6 Treat welded pipes over the tanks in order to make them corrosion-resistant.
- 22.6.1.7 Treat all potable water lines inside potable water tanks so as to make them jointless and corrosion-resistant.
- 22.6.1.8 Identify each tank on its side and where clearly visible, with a number and the words "POTABLE WATER" in letters 13 mm (½ inch) high.
- 22.6.1.9 Install sample cocks above the deck plating on each tank. Ensure that sample cocks point down, are identified for each tank, and are numbered.
- 22.6.2 Storage Tank Manholes
 - 22.6.2.1 Install manholes on the sides of potable water tanks.
- 22.6.3 Storage Tank Water Level
 - 22.6.3.1 Provide an automated method for determining the water level for potable water tanks.
- 22.6.4 Storage Tank Vents
 - 22.6.4.1 Ensure that air-relief vents end well above the water line of the vessel. The cross-sectional area of the vent shall be equal to or greater than that of the filling line to the tank. The vent shall terminate with the open end turned down, or otherwise protected, and

shall be screened with 16-mesh corrosion-resistant screen.

22.6.4.2 A single pipe may be used as a combination vent and overflow.

22.6.4.3 Do not connect the vent of a potable water tank to the vent of a non-potable water tank.

22.6.5 Storage Tank Drains

22.6.5.1 Design tanks to drain completely.

22.6.5.2 Ensure that the drain opening is at least 10 cm (4 inches) in diameter, ideally the same diameter as that of the inlet pipe.

22.6.5.3 When drainage is by suction pump, the water shall drain from a sump. Use separate pumps to drain tanks. In addition, locate the drain in the pump-discharge line ahead of any branch take-off to the distribution system. Install a valve on the main immediately beyond the drain line take-off.

22.7 Suction Lines

22.7.1 Locate suction lines at least 15 cm (6 inches) from the tank bottom or sump bottom.

22.8 Potable Water Distribution System

22.8.1 Locate distribution lines at least 46 cm (18 inches) above the bilge plating or the normal bilge water level.

22.8.2 Ensure that the potable water distribution lines are not cross-connected with the piping of any non-potable water system lines.

22.8.3 Ensure that no lead or cadmium pipes, fittings, or solder are used.

22.8.4 Ensure that only potable water taps are installed in food areas, the hospital and the cabin showers and sinks.

- 22.8.5 Paint potable water piping and fittings in blue or stripe them with a blue band at 4.5 m (15 feet) intervals and on each side of partitions, decks, and bulkheads.
- 22.8.6 Ensure that steam to be applied indirectly to food or food equipment is only made from potable water and provided through coils, tubes or separate chambers. Steam applied directly to food and food contact surfaces shall only be produced from potable water and shall be generated locally by the food service equipment designed for this purpose (e.g., vegetable steamers, combi-ovens, etc).
- 22.8.7 Ensure that an air gap or approved backflow prevention device is present if potable water is supplied to a bilge, waste, ballast, or laundry tank.

22.9 Potable Water Pressure Tanks

- 22.9.1 Ensure that potable water hydrophore tanks are not cross-connected to non-potable water tanks through the main air compressor.
- 22.9.2 Provide a filtered air supply from a non-permanent, quick-disconnect, or independent compressor. The compressor shall not emit oil into the final air product.

22.10 Potable Water Pumps

- 22.10.1 Ensure that the potable water pumps have adequate capacity for service demands and are not used for any other purpose.
- 22.10.2 Ensure that pumps prime automatically and not manually. Use a direct connection, not an airgap, when supplying water to a potable water pump.
- 22.10.3 Ensure that pumps and distribution lines are the proper size so that pressure will be maintained at all times and at levels adequate to operate all equipment.

22.11 Evaporators, Distillation and Reverse Osmosis Plants

- 22.11.1 Locate the seawater inlets (sea chests) forward of all overboard waste water or non-potable liquid waste discharge outlets.
- 22.11.2 Use only direct connections to the potable water system. Swing lines are not allowed.
- 22.11.3 Provide an air gap or RPZ backflow preventer between the potable water system and the non-potable water system. (Fresh water produced by an evaporator, distillation, or reverse osmosis plant is not considered potable until after it is halogenated to the proper level).
- 22.11.4 Post manufacturer's instructions near the evaporator, distillation, or reverse osmosis plant.
- 22.11.5 Ensure that high- and low-pressure units connected directly to the potable water lines have the ability to go to the waste system if the distillate is not fit for use.
- 22.11.6 Ensure that units have a low-range salinity indicator, an operation temperature indicator, an automatic discharge to waste, and an alarm with trip setting.
- 22.11.7 Ensure that the high-saline discharge goes to bilge or overboard through an airgap or RPZ backflow preventer.

22.12 Halogenation

22.12.1 Bunkering and Production

- 22.12.1.1 Provide labeled potable water taps with appropriate backflow preventers at each halogen supply tank.
- 22.12.1.2 Provide a labeled sample cock at least 3 m (10 feet) after the halogen injection point.
- 22.12.1.3 Ensure that halogen injection is controlled by a flow meter or analyzer.

22.12.1.4 Provide pH adjustment equipment for water bunkering. The analyzer, controller, and dosing pump shall be designed to accommodate changes in flow rates.

22.12.2 Distribution

22.12.2.1 Provide a completely automatic halogenation system that is controlled by an analyzer.

22.12.2.2 Ensure that the halogenation probe measures free or active halogen and, if linked to an analyzer, is also linked to the controller, dosing pump, and flow meter.

22.12.2.3 Provide a back-up halogenation system with automatic switch-over.

22.12.2.4 Ensure that all analyzer-chart recorders are located at a distant point in the system. The analyzer shall measure and indicate free-halogen.

22.12.2.5 Provide an audible alarm in the engine-control room to indicate low free-halogen readings at the distant-point analyzer.

22.12.2.6 Provide labeled potable water taps with appropriate backflow preventers at halogen injection points.

22.12.2.7 Locate a labeled sample cock at least 3 m (10 feet) after the halogen injection point.

22.12.2.8 Provide free-halogen analyzer-chart recorders that utilize circular charts with a range of 0 to 5.0 ppm and indicate free-halogen levels for a minimum of 24 hours. Test kits provided to calibrate analyzer-chart recorders shall be capable of reading to 0.2 ppm.

23.0 BACKFLOW PREVENTION

- 23.1 All non-potable connections to the potable water system shall use appropriate backflow prevention (e.g., air gaps, reduced pressure principal backflow preventers, pressure vacuum breakers, atmospheric vacuum breakers, pressure-type backflow preventers, or double-check valves with intermediate atmospheric vent).
- 23.2 Ensure that air gaps, the most reliable method of backflow protection, are twice the diameter of the supply pipe.
- 23.3 In high-hazard situations where air gaps are impractical or cannot be installed, use a reduced pressure zone (RPZ) backflow preventer.
- 23.4 If RPZ backflow preventers are used, provide a test kit for testing the devices annually, and keep records of such tests.
- 23.5 Use air gaps or mechanical backflow prevention devices when water must be supplied under pressure.
- 23.6 Install atmospheric vacuum breakers 15 cm (6 inches) above the fixture flood level rim with no valves downstream from the device.
- 23.7 Pressure-type backflow preventers (e.g., carbonator backflow preventer) or double-check valves with intermediate atmospheric vents prevent both back-siphonage and backflow caused by back pressure and shall be used in continuous pressure-type applications.
- 23.8 Ensure that the following connections to the potable water system are protected against backflow or back-siphonage by air gaps or mechanical backflow prevention devices:
 - 23.8.1 Any connection between potable water tanks and non-potable water tanks.
 - 23.8.2 The connection between evaporators, distillation or reverse osmosis plants and any non-potable water system.
 - 23.8.3 The potable water supply to the boiler or boiler feed tanks.
 - 23.8.4 The potable water supply to priming pumps used for non-potable applications.

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- 23.8.5 The potable water supply to the lube and fuel oil separators.
- 23.8.6 The potable water supply to beverage system carbonators.
- 23.8.7 Hand held, flexible shower hoses in cabin showers, if the hoses can be submerged.
- 23.8.8 The connection between potable water and air conditioning supply or expansion tanks.
- 23.8.9 The potable water supply to the beauty salon hair rinse hoses.
- 23.8.10 The potable water supply line to photo development equipment and on all potable water taps in photography labs.
- 23.8.11 The potable water supply to garbage grinders and pulpers.
- 23.8.12 The potable water supply to waste and garbage rooms.
- 23.8.13 The potable water supply to the laundry machines.
- 23.8.14 All threaded faucets supplying potable water.
- 23.8.15 All warewashing machines.
- 23.8.16 The potable water supply to x-ray developing tanks, sterilizers, and other hospital equipment connected to the potable water system.
- 23.8.17 The potable water supply to the fire suppression or sprinkler system.
- 23.8.18 The connection between fresh water and salt water ballast systems.
- 23.8.19 The potable water supply to swimming pools and whirlpools.
- 23.8.20 The potable water supply to toilet systems.
- 23.8.21 All potable water deck washing taps and engine room taps.
- 23.8.22 The potable water supply to the engine room pressure washing system.

- 23.8.23 The potable water supply to automatic window washing systems utilizing chemicals or chemical mix tanks .
- 23.8.24 Water softeners for non-potable fresh water if located before an air gap.
- 23.8.25 Water softener and mineralizer drain lines shall be protected by an air gap or RPZ.

24.0 SWIMMING POOLS

- 24.1 Use sea water or a potable water supply passing through an air gap or backflow preventer to fill swimming pools.
- 24.2 Provide an independent pool drainage system. If swimming pool drains are connected to another drainage system, provide a double-check valve between the two. Install a drain at the lowest point in the pool.
- 24.3 Ensure that the bottom of the pool slopes toward the drains to effect complete drainage.
- 24.4 Provide anti-vortex type drain covers constructed of easily visible, metal and ensure that they fit securely.
- 24.5 Ensure that the fill level of the pool is above the skim gutter level.
- 24.6 Install recirculation, filtration, and disinfection equipment.
- 24.7 Pool water shall be turned-over at least four times every 24 hours (i.e., once every 6 hours or less).
- 24.8 Use self-priming, centrifugal pumps to recirculate pool water.
- 24.9 Install pumps large enough to recirculate the entire volume of the pool in 6 hours.
- 24.10 Ensure that surface skimmers are capable of handling approximately 80 percent of the filter flow of the recirculation system.
- 24.11 Provide at least one skimmer for each 47 m² (500 square feet) of pool surface area.

- 24.12 Provide a hair strainer between the pool outlet and the suction side of the pumps to remove foreign debris such as hair, lint, and pins, etc.
- 24.13 Ensure that the removable portion of the strainer is corrosion-resistant and has holes no larger than 3 mm (1/8 inch) in diameter.
- 24.14 Ensure that filters are designed to remove all particles larger than 10 micrometers from the entire volume of the pool in 6 hours or less.
- 24.15 Filters shall be cartridge, rapid-pressure sand filters, high-rate sand filters, diatomaceous earth filters, or gravity sand filters. Filter sizing shall be made consistent with ANSI standards for public pools.
- 24.16 All media-type filters shall be capable of being back-washed.
- 24.17 Ensure that filter accessories, such as pressure gauges, air-relief valves, and rate-of-flow indicators are provided.
- 24.18 Ensure that pool overflows are either directed by gravity to the make-up tank for recirculation through the filter system or disposed of as waste.
- 24.19 The make-up tank may be used to replace water lost by splashing and evaporation. If the tank is supplied with potable water, ensure that the supply enters through an air gap or backflow preventer. An overflow line at least twice the diameter of the supply line and located below the tank supply line may be used.
- 24.20 Provide automatic dosing of chemicals for disinfection and pH adjustment.
- 24.21 Provide easy access to the sand filters so that they can be inspected at least on a weekly basis and the media can be changed periodically.
- 24.22 Ensure that drains are installed so as to allow for rapid draining of the entire pump and filter system and that a minimum 8 cm (3 inch) drain is installed on the lowest point of the system.
- 24.23 Ensure that disinfection is accomplished by chlorination or bromination and is controlled by an analyzer.
- 24.24 Ensure that pH adjustment is accomplished by using appropriate acids and bases and that a buffering agent is used to stabilize the pH. Injection of acids and bases shall be controlled by an analyzer.

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- 24.25 Ensure that the pool mechanical room is accessible and well-ventilated and that a potable water tap is provided in this room.
- 24.26 Mark all piping with directional-flow arrows.
- 24.27 Clearly post a flow diagram and operational instructions.
- 24.28 Ensure that the pool mechanical room and re-circulation system are designed for easy and safe storage of chemicals and re-filling of chemical feed tanks.
- 24.29 Water sample points shall be provided on the system for the testing of halogen levels and routine calibration of the analyzer.
- 24.30 Wading pools may be part of the main swimming pool recirculation system.
 - 24.30.1 Ensure that the turn-over rate of water is at least once every 30 minutes.
 - 24.30.2 Provide anti-vortex drain covers.

25.0 WHIRLPOOL SPAS

- 25.1 Potable water supplied whirlpool systems shall be supplied through an air gap or approved backflow preventer.
- 25.2 Provide water filtration equipment that ensures a turn-over rate of at least once every 30 minutes and halogenation equipment that is capable of maintaining the appropriate levels of free-halogen throughout the use period.
- 25.3 Design the overflow system so that water level is maintained.
- 25.4 Provide one skimmer for every 14 m² (150 square feet) or fraction thereof of water surface area.
- 25.5 Provide drains to completely drain the whirlpool.
- 25.6 Provide an anti-vortex drain cover.

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- 25.7 Follow the same recirculating, disinfection and filtration requirements (except turn-over rate) outlined in Section 24.
- 25.8 Design and install filters in a manner that allows for easy access for inspection and maintenance.
- 25.9 Design the system to permit daily shock treatment or superhalogenation in accordance with CDC's *Final Recommendations To Minimize Transmission of Legionnaires' Disease From Whirlpool Spas On Cruise Ships, March 25, 1997*, available from the VSP.
- 25.10 Install systems in a manner that permits routine visual inspection of the granular media filters in accordance with CDC's *Final Recommendations To Minimize Transmission of Legionnaires' Disease From Whirlpool Spas On Cruise Ships, March 25, 1997*.

26.0 MISCELLANEOUS

26.1 Facilities and Lockers for Cleaning Materials

- 26.1.1 Provide storage lockers for cleaning material and equipment. If wet brooms, mops, or other wet equipment are to be stored in the cleaning lockers, then the lockers shall be vented.
- 26.1.2 Provide stainless steel lockers with coved deck and wall junctures for storing buckets, detergents, sanitizers, cloths, and sponges.
- 26.1.3 Provide bulkhead-mounted racks on which to hang wet brooms and mops, or provide sufficient space and hanging brackets within a cleaning locker. Bulkhead-mounted racks shall be located outside food preparation or service areas.
- 26.1.4 The number of lockers and the location and size of lockers is determined by the needs of the vessel. Each area shall have convenient access to lockers containing cleaning materials.

26.2 Filters

- 26.2.1 Filters to remove chlorine may only be used on coffee machines, juice machines, ice machines, and soda dispensing machines.

26.3 Drinking Fountains

- 26.3.1 Ensure that the water jet orifices from drinking fountains are slanted and that the orifice is protected by a cover to prevent contamination. The water storage tanks and plumbing in water fountains shall be lead free.
- 26.3.2 Provide drinking fountains with stainless steel cabinets.
- 26.3.3 Ensure that the flow of the water stream from drinking fountains can be controlled by the user.
- 26.3.4 Ensure that drinking fountains are readily accessible to galley personnel.

27.0 VENTILATION SYSTEMS

27.1 Air-Supply Systems

- 27.1.1 Fan rooms shall be designed and located for accessibility to conduct periodic inspections and changing of air intake filters.
- 27.1.2 Fan rooms shall be maintained free of accumulations of moisture. Condensate drainage from air chiller units shall be through closed piping to prevent pooling of wastewater on the decks.
- 27.1.3 Fan rooms shall be located so that any ventilation or processed exhaust air is not drawn back into the vessel.
- 27.1.4 All food preparation, warewashing, and toilet rooms shall have a sufficient air supply.
- 27.1.5 All cabin air vent diffusers shall be designed for easy removal and cleaning.
- 27.1.6 All air supply trunks shall have access panels to allow for periodic inspection and cleaning.

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- 27.1.7 A separate independent air supply system shall be provided for the engine room and other mechanical compartments, such as fuel separation or purifying rooms, which are located in and around the engine room.

27.2 Air-Exhaust Systems

- 27.2.1 Air handling devices in the following areas shall exhaust air through independent systems that are completely separated from systems using recirculated air:
 - 27.2.1.1 Engine rooms and other mechanical spaces.
 - 27.2.1.2 Hospitals, infirmaries, and any rooms used for patient care.
 - 27.2.1.3 Indoor swimming pools, whirlpool spa facilities, and supporting mechanical rooms.
 - 27.2.1.4 Galleys and other food preparation areas.
 - 27.2.1.5 Cabin and public toilet rooms.
 - 27.2.1.6 Waste processing areas.
- 27.2.2 Negative air pressure shall be maintained in the areas listed under Section 27.2.1.
- 27.2.3 A sufficient exhaust system shall be provided in all food preparation, warewashing and toilet rooms to keep them free of excessive heat, humidity, steam, condensation, vapors, obnoxious odors, and smoke.

28.0 CHILD CARE FACILITIES

- 28.1 Provide toilet facilities and diaper changing stations with a covered waste receptacle inside all child care or child activity areas (where children are separated from their parent or guardian). These facilities are to be located in a way that does not require children or providers to exit the immediate care area.

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- 28.2 Child care facilities and children's play areas shall be provided with child-size toilets and handwashing sinks that are easily accessible to children.
- 28.3 Separate toilet and handwashing sinks shall be provided for child care providers.
- 28.4. Handwashing sinks shall be accessible without barriers, such as doors, to each child care area.
- 28.5 If diaper changing facilities are provided, handwashing sinks shall be provided adjacent to diaper changing tables.
- 28.6 Diaper changing tables shall be easily cleanable and constructed of non-absorbent materials.
- 28.7 Durable, easily cleanable waste containers with tight-fitting lids for disposing of soiled diapers shall be provided for each diaper changing table.
- 28.8 Contamination of hands, toys and equipment in children's play areas appears to play a role in the transmission of diseases in child care settings. Provide toys and equipment that are easy to clean and sanitize.

29.0 ACKNOWLEDGMENTS

29.1 Individuals

29.1.1 The following individuals were involved in the initial writing or revising of this document:

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Thomas Thomason - Carnival Cruise Line
Don Turner - CDC
Richard Wade - Princess Cruise Lines
Jack Zollinger - Atlas Marine

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29.2 Standards, Codes and Other References Reviewed For Guidance

- 29.2.1 NSF *Certification Policies for Food Equipment* and ANSI/NSF Standards 2-59, 1995-1997
<http://152.160.209.3/listings/food.cfm>
- 29.2.2 Underwriters Laboratories (UL), 1996
<http://www.ul.com/services/index.html>
- 29.2.3 American National Standards Institute/National Spa & Pool Institute, *Standard for Public Swimming Pools* and *Standard for Public Spas*, Standard 50, 1991
<http://www.nsf.org/pools/poolstds.html>
- 29.2.4 *National Health and Safety Performance Standards: Guidelines for Out-of-Home Child Care Programs*, 1993
<http://nrc.uchs.edu/>
- 29.2.5 FDA Food Code, 1997 and 1999
<http://vm.cfsan.fda.gov/~dms/fc99-toc.html>
- 29.2.6 International Electric Code, 1997
<http://www.bocai.org/intlcode.htm>
- 29.2.7 International Mechanical Code, 1997
<http://www.bocai.org/intlcode.htm>
- 29.2.8 International Plumbing Code, 1997 and 1998
<http://www.bocai.org/intlcode.htm>
- 29.2.9 National Standard Plumbing Code-Illustrated, 1993
<http://www.buildingsite.com/bcl1.htm>
- 29.2.10 Uniform Plumbing Code, 1994
<http://www.buildingsite.com/bcl1.htm>
- 29.2.11 *Vessel Sanitation Program Operations Manual*, 1989 and 1999 (Draft)
<http://www.cdc.gov/nceh/programs/sanit/vsp/manual/draft/cover.htm>

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- 29.2.12 *Final Recommendations To Minimize Transmission of Legionnaires' Disease From Whirlpool Spas On Cruise Ships*, March 1997 (Available upon request from the VSP)
- 29.2.13 World Health Organization, *Guidelines for Drinking Water Quality*, 1993
<http://www.who.int/dsa/cat98/water8.htm#Drinking-water>
quality Volume 1
- 29.2.14 World Health Organization, *Guide To Ship Sanitation*, 1967
(No longer in print)

30.0 APPENDICES

30.1 Sample Letter of Request

Chief, Vessel Sanitation Program
National Center for Environmental Health
Centers for Disease Control and Prevention (CDC)
4770 Buford Highway, NE, (F16)
Atlanta, GA 30341-3724
Facsimile (770) 488-4127

We request the presence of USPHS representatives to conduct a construction inspection on the cruise vessel **(NAME)**. We tentatively expect to deliver the vessel on **(DATE)**. We would like to schedule the inspection for **(DATE)**. We expect the inspection to take approximately **(NUMBER OF DAYS)**. We will pay CDC in accordance with the inspection fees published in the *Federal Register*.

For inspections occurring outside of the United States, we will reimburse the Vessel Sanitation Program for all expenses in connection with the on-site shipyard inspection and will make all necessary arrangements for lodging and transportation, which includes airfare and ground transportation in **(CITY, STATE, COUNTRY)**. We will provide in-kind for lodging and transportation expenses. An invoice for all remaining expenses, such as en-route per diem and meals and miscellaneous expenses, including ground transportation to and from the airport nearest the representative's work site or residence, shall be sent to the following address:

Company
Attention:
Street Address
City, State, Country
Zip Code
Office Telephone Number
Office Fax Number

If you have any questions concerning this request, please contact:

(Signed)
Name and Title

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30.2 VSP Contact Numbers

30.2.1 Atlanta Office

Vessel Sanitation Program
Centers for Disease Control and Prevention
4770 Buford Highway, NE (F16)
Atlanta, GA 30341-3724

Phone: (770) 488-3141
Fax: (770) 488-4127
E-mail: person's initials@cdc.gov
example: dmh2@cdc.gov

Please call/fax your requests for individual staff member
phone/fax/e-mail numbers and addresses.

30.2.2 Fort Lauderdale Office

Vessel Sanitation Program
Centers for Disease Control and Prevention
1850 Eller Drive, Suite 101
Ft Lauderdale, FL 33316-4201

Phone: 1-800-323-2132 or (954) 356-6650
Fax: (954) 356-6671
E-mail: person's initials@cdc.gov
example: teh4@cdc.gov

Please call/fax your requests for individual staff member
phone/fax/e-mail numbers and addresses.

30.2.3 VSP Website

Updated information on this document and other VSP
activities can be found on the VSP Website located at:
<http://www.cdc.gov/nceh/programs/vsp>

30.3 VSP Construction Checklists and Vessel Profile Sheets

- 30.3.1 The VSP, many shipyards, and vessel owners find it helpful to use checklists developed from these guidelines and to complete the vessel profile sheet before the VSP arrives for an inspection. You may obtain copies of checklists and blank profile sheets by sending a fax request to the VSP. Please specify which sections of the *Guidelines* you would like checklists for.